

WO 2005/013720 A2

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property
Organization
International Bureau(43) International Publication Date
17 February 2005 (17.02.2005)

PCT

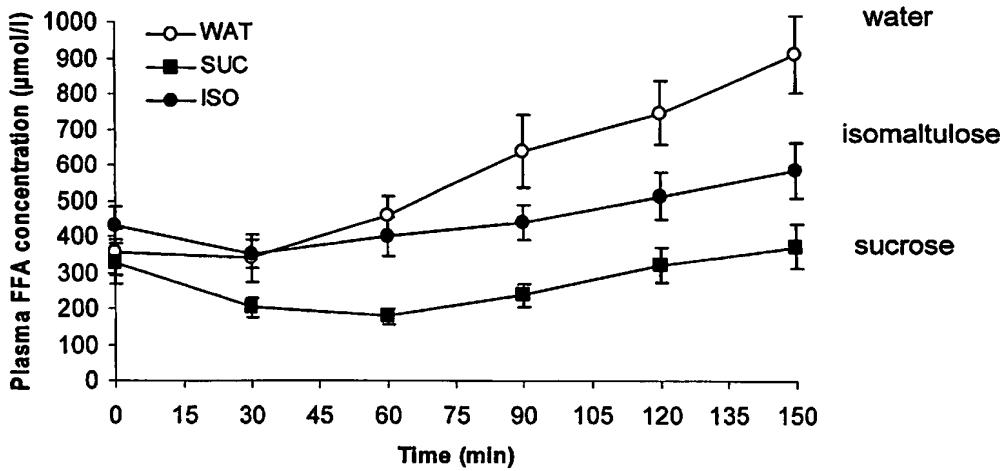
(10) International Publication Number
WO 2005/013720 A2(51) International Patent Classification⁷: A23L 1/236,
1/30, 2/60, 2/39, 2/38, A61K 31/7016Rue Brissard, F-92140 Clamart (FR). BONNET, Didier,
Charles, Robert [FR/BE]; 4, clos du Abbé Froidure,
B-1180 Uccle (BE). VANHEMELRIJCK, Jozef, Guido,
Rosa [BE/BE]; Landbeekstraat 10, B-1860 Meise (BE).(21) International Application Number:
PCT/EP2004/007901(74) Agent: KNOWLES, James, Atherton; Stevens Hewlett
& Perkins, 1 St. Augustine's Place, Bristol BS1 4UD (GB).

(22) International Filing Date: 16 July 2004 (16.07.2004)

(81) Designated States (unless otherwise indicated, for every
kind of national protection available): AE, AG, AL, AM,
AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CI, CN,
CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI,
GB, GD, GE, GH, GM, HR, IU, ID, IL, IN, IS, JP, KE,
KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD,
MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG,
PI, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM,
TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM,
ZW.(25) Filing Language: English
(26) Publication Language: English
(30) Priority Data:
03254637.6 23 July 2003 (23.07.2003) EP
03254636.8 23 July 2003 (23.07.2003) EP(84) Designated States (unless otherwise indicated, for every
kind of regional protection available): ARIPO (BW, GH,
GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM,
ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),
European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI,
FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI,*[Continued on next page]*

(54) Title: ISOMALTULOSE OR TREHALOSE CONTAINING COMESTIBLES FOR SUSTAINED CARBOHYDRATE ENERGY RELEASE AND INCREASED FAT OXIDATION

***** sign



(57) Abstract: The current invention relates to a dry composition comprising isomaltulose, at least a polyol and a carbohydrate selected from the group consisting of fructose, sucrose, invert sugar, and mixtures thereof. This composition is applied in solid, semi-solid and liquid comestibles. Furthermore, isomaltulose, trehalose or mixtures thereof are used in food to induce fat oxidation.



SK, TR), OAPI (BE, BJ, CF, CG, CI, CM, GA, GN, GQ,
GW, ML, MR, NB, SN, TD, TG).

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

Declaration under Rule 4.17:

- *of inventorship (Rule 4.17(iv)) for US only*

Published:

- *without international search report and to be republished upon receipt of that report*